



**C H A R D O N N A Y
S O N O M A C O A S T
2 0 0 6**

W I N E N O T E S

• G R A P E S O U R C I N G •

Grapes for this wine were sourced from an area that is emerging of the world's leading growing regions for Chardonnay, California's Sonoma coast. Close to the sea, the regions's summer warmth is moderated by fog and other cooling maritime influences, creating an ideal climate for Chardonnay grapes

Grape Sourcing: 86% Sonoma Coast, 12% Sonoma County

• V I N T A G E •

The season started off with a wet and soggy spring, with a late start. The weather went through a major shift in July, with heat spikes over 100 degrees, but since the grapes were late in ripening, they were not affected by sunburn. Vineyard managers had to keep a watchful eye on their vineyards to avoid mildew and botrytis throughout the growing season. As summer came to a close, the growers in cooler areas such as the Sonoma Coast were able to bring in grapes with good acidity and development by harvesting before the October rains.

Technical Information: 0.55 TA, 3.48 PH, 0.4 R, 13.5% alc by vol

• W I N E M A K I N G •

Grapes for this wine were gently squeezed, cold settled and racked before fermentation. A majority of the blend was barrel fermented and aged with a combination of natural yeasts. After fermentation, the wine went through sur lies and partial malolactic fermentation, increasing the silky texture and lengthy finish in the wine.

Varietal blend: 100% Chardonnay

Our Sonoma Coast Chardonnay is a wine of elegance and richness, with a bouquet of pear and citrus fruit that carries through to the palate with a crisp, silky finish. The wine is delicious on its own, with appetizers before a meal, or with main courses such as grilled salmon, seafood dishes or light pasta dishes.